

foreigncinema

sunday, august 2, 2026

oysters*

	EACH		HALF		DOZEN
Baja Babe (<i>San Quintin Bay, MX</i>)	4	/	24	/	48
Birch Point (<i>Dyer Bay, ME</i>)	4.5	/	27	/	54
Chebooktook (<i>Bouctouche Bay, NB, CN</i>)	4	/	24	/	48
Riptide (<i>Westport River, MA</i>)	4	/	24	/	48
Shigoku (<i>Willapa Bay, WA</i>)	4.5	/	27	/	54
Shio Tang (<i>Skagit Bay, WA</i>)	4.5	/	27	/	54
Steamboat (<i>Totten Inlet, WA</i>)	4.5	/	27	/	54

shellfish*

	HALF		WHOLE
Lobster (<i>Maine</i>)	45	/	90
Dungeness Crab (<i>Washington</i>)	40	/	80

caviar

Tsar Nicoulai Estate .5 oz.	59
Tsar Nicoulai Golden Osetra .5 oz.	83
<i>hand cut potato chips, crème fraîche</i>	

Tonight we feature a 2013 Barbera from Seam Wines in El Dorado, California \$17/glass or \$45/carafe
The Sierra Foothills of California are known for gold towns, old wine vines, and noteworthy vineyards that rival those of Europe. Italian red grape varietals, like the medium-bodied Barbera settled-in straight away. Age has brought complexity, with flavors of dark fruit, molasses, licorice, and forest floor.
Pairs well with the Grilled Wagyu bavette

urban picnic

Mixed Mediterranean olives	7.5
Lavender scented goat cheese baked on a fig leaf, mixed olives, crudité, rose endive, crostini	23
Brandade: salt cod, whipped Yukon potatoes, garlic, Thai chili, crostini, house pickles	25
Santa Barbara smoked salmon, dill crème fraîche, egg salad crostini, pickled onion, black pepper	25

premieres

Soup: flame roasted tomato velouté, crème fraîche, chili oil	12
Castelfranco radicchio salad, Frog Hollow nectarines, za'atar vinaigrette, serpentine cucumber, puffed farro, Essex feta	16.5
Summer heirloom tomatoes, truffled croutons, house-cured local anchovies, Pecorino Sardo	19
Charentais & Galia melons, fresh pulled mozzarella stracciatella, saba, cocoa nibs	18
Bluefin tuna tostadas, Fresno chili hot sauce, trout roe, avocado mousse, cucumber, blue corn tortillas	27
Beef sirloin carpaccio, sauce gribiche, fried capers, gaufrettes, chervil, Mezzo Secco	24
Fried Monterey Bay calamari, smoked tomato aioli, lemon	25

main features

Pacific swordfish, sungold tomatoes, Niçoise olivada, sauce romesco, Romano beans, crispy lentils	44
Hand rolled tagliatelle pasta, chanterelle mushrooms, summer squash, garlic, herbs, toasted hazelnuts, Piave	34
Summer Paella: forbidden black rice, snap peas, soffritto, crostata squash, little turnips, pimentón scented toum	30
Harissa-lime roasted half chicken, hummus, Moroccan spiced baby carrots, pineapple chutney, hot honey	35
Five-spice duck breast & crispy duck leg confit, Italian white beans, chicories, Zante currants, Cassis butter, quacklins	45
Brined heritage pork chop, creamed Brentwood white corn, spring onions, gypsy peppers, Kenya butter	44
Grilled Akaushi Wagyu bavette, fried russets, blistered shishitos, horseradish cream, sweet 100 salsa verde	46
Grilled 28-day aged Wagyu rib-eye steak, served with the above accompaniments	85

Fried anchovy-stuffed green olives, lemon	7.5
Ibérico pork chicharrónes, harissa spice, lime, sea salt	7.5

Cherry tomato & garam masala focaccia, extra virgin olive oil	6.5
Warm Edible Schoolyard bread, our cultured butter, flaky sea salt	5.5

Film: 'Romancing the Stone', 1984

A 6.25% charge is being applied to each check for San Francisco city mandates.

**Notice:* The consumption of raw or undercooked seafood or shellfish, poultry, eggs, or meat, may increase your risk of food borne illness.
Corkage fee: \$40 per 750ml bottle, Magnum corkage \$80; 2 bottle maximum. Foreign Cinema is not responsible for lost, stolen or damaged items.